



# SPICY PISTACHIO & ALMOND COATED SOFT-BOILED EGGS

*Soft boiled, jammy yolked eggs are one of the most versatile ways of serving delicious Clarence Court eggs. Rolled in a delicious Rooted Spices and roasted nut blend, and served with fresh tomatoes and feta for a light lunch or cheerful side salad.*

Prep time 15 minutes | Cook Time 10 minutes | Serves 4

## INGREDIENTS

Spicy roasted nut blend  
1 teaspoon coriander seeds  
2 teaspoons cumin seeds  
6 black peppercorns  
80g blanched almonds, toasted and cooled  
80g shelled, unsalted pistachios, toasted and cooled  
30g sesame seeds, toasted and cooled  
6 teaspoons of your favourite Rooted Spices blend (or ½ teaspoon ground cinnamon, ½ teaspoon ground turmeric, ½ teaspoon ground ginger, ½ teaspoon sweet smoked paprika)  
8 Clarence Court hens eggs  
1kg mixed colour heritage tomatoes  
4 shallots, peeled and finely chopped  
½ small clove garlic, grated  
3 tablespoon red wine vinegar  
3 tablespoon extra-virgin olive oil  
1 teaspoon runny honey  
Sea salt and freshly ground black pepper  
70g feta cheese  
A handful fresh soft herbs, like basil, coriander, parsley, chives, mint, lovage  
Warm flatbreads to serve

## METHOD

Start by making the spice and nut blend. Place a frying pan on a medium heat and add the whole spices and toast on a low heat for around 1 minute or until smelling delicious. Tip the spices into a pestle and mortar or spice grinder and crush until smooth.

Place the toasted nuts, sesame seeds, and Rooted Spice blend or ground spices into the grinder and pulse until you get a sandy textured mixture. Tip onto a plate and place to one side.

Bring a large pan of water to the boil and cook the eggs for 6-7 minutes. When cooked remove the eggs with a slotted spoon into a bowl of iced water to chill.

Meanwhile, slice and chop the tomato selection to get interesting shapes and add to a large bowl. Add the chopped shallots, garlic, red wine vinegar, oil and honey to a clean jam jar with a lid. Season with salt and pepper. Shake well and pour over the tomatoes, toss together.

When ready to serve, toss most of the herbs and feta in with the tomatoes and divide between serving plates. Sprinkle over the remaining herbs and cheese. Peel the eggs and lightly wet them with cold water then roll them in the spice blend. Cut them in half and place on the plates of salad. Serve with warm flatbreads and a little sprinkle of salt and pepper.



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